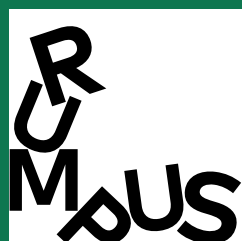


PARLOUR



THE GEORGE

ON COLLINS

**MADE
FOR
SHINDIGS
OF ALL
SHAPES
& SIZES**

Set the scene for your next event at The George on Collins: one of Melbourne's favourite places to eat, drink and rub shoulders in style.

Open from lunch 'til late, The George has a rare kind of magic – the ability to adapt to different crowds, moods and moments. Whether you're hosting a corporate function, a birthday bash or a cocktail party, The George creates just the right atmosphere to make it a memorable occasion.

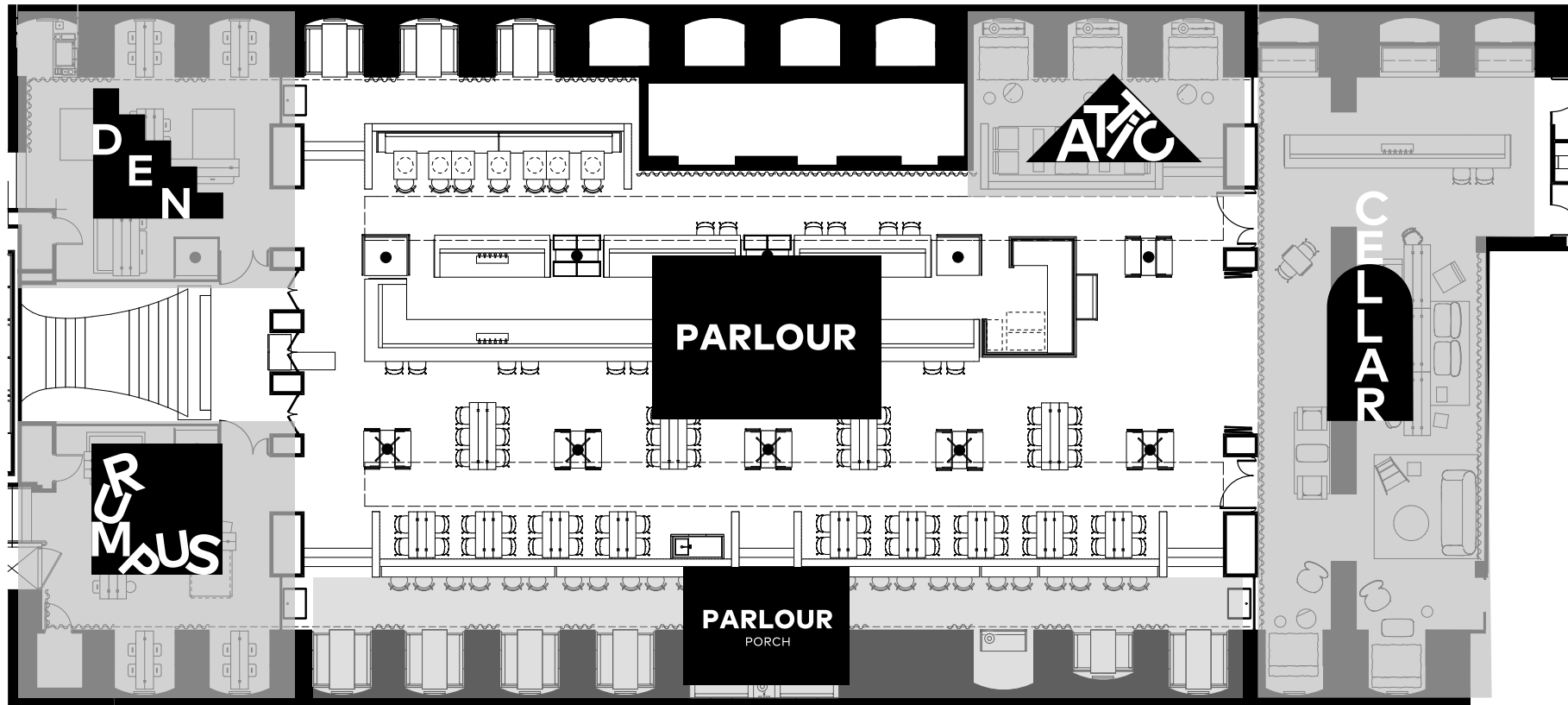
Step into 'our house' and you'll encounter a range of different spaces, each with its own unique character and charm. We love nothing more than bringing these rooms to life with great food, drinks and of course service. And no matter what the event entails, we make it our mission to ensure everything's smooth sailing (so you can actually enjoy yourself!).



OUR CASA = YOUR CASA

Here's an overview of our event spaces.

On the next few pages, you can find out a bit more about each one of them.





CAPACITY: 32 (SEATED DINING), 80-220 (COCKTAIL)

As the name suggests, the Cellar is cool, classy and sophisticated – making it ideal for gatherings where style is key. The beauty of the Cellar is that it's extremely versatile: it can act as a private dining room for up to 32 people, or be opened up into a cocktail space for over 200. Fully equipped with a range of private facilities and technology, it's also perfect for corporate events where you need to make a presentation or make a visual impact.

FEATURES

- Private room
- Private bar
- Private bathrooms
- Projector
- Microphone & PA

IDEAL FOR

- Cocktail parties
- Sit down lunches & dinners
- Corporate events
- Product launches
- Presentations
- Media events
- Photoshoots
- Hen's and Buck's parties
- Birthday celebrations
- Engagement parties





**CAPACITY: UP TO 12 (SEATED),
UP TO 30 (COCKTAIL)**

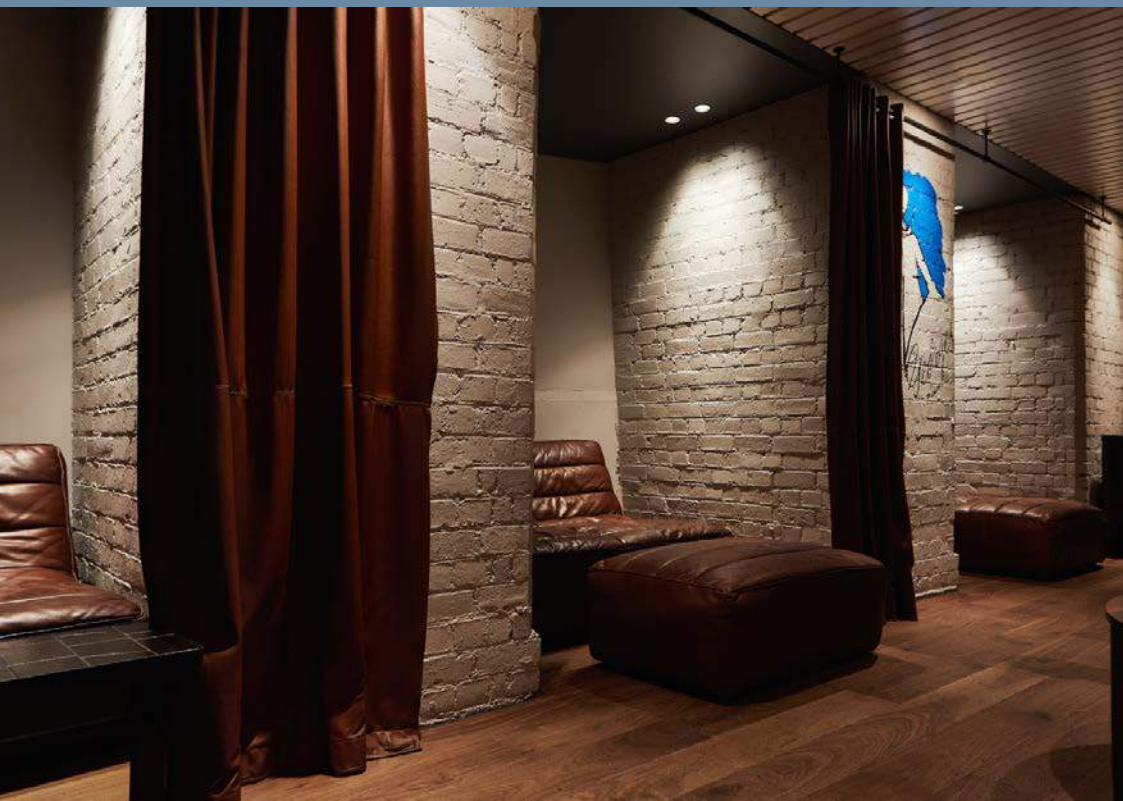
Up a few stairs you'll find the Attic: a secluded, semi-private space that's tucked away from the rest of The George. Overlooking the main Parlour, the Attic allows you to enjoy the atmosphere of the venue, while still having space to yourself. Accommodating up to 30, it's a more intimate room decked out in comfortable lounge furniture – making it ideal for those times you want to create a sense of ease and closeness at your event.

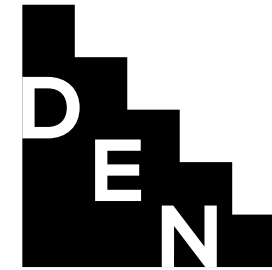
FEATURES

Semi-private area (roped off)
Comfortable couches & relaxed seating
Elevated viewing position

IDEAL FOR

Corporate events
Hen's parties
Baby showers
Birthday celebrations
After-work drinks
Networking events





CAPACITY: 16 (PRIVATE DINING), UP TO 40 (COCKTAIL)

Downstairs is the Den: a very private space with its own entrance and seating for up to 16 people. The Den is a beautiful canvas which you can use to create the event of your choice – it's easy to decorate, and can be equipped with its own grazing station. Great for social get togethers, but equally good for work-related events where you want to keep things more intimate.

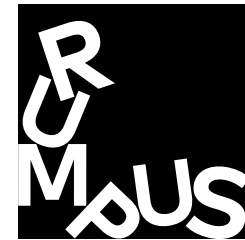
FEATURES

- Private area
- Private Bar
- Plasma TV

IDEAL FOR

- Product launches
- Networking events
- Hen's parties
- Baby showers
- Birthday celebrations
- Workshops





CAPACITY: 12 (SEATED DINING), 40 (COCKTAIL)

Tucked away at the back of the George is the Rumpus Room: a private dining and cocktail space that's made with good times in mind. If you want a great space to host an exclusive dinner or cocktail party that no one will forget any time soon – this is the place for you. And rest assured: what happens in the Rumpus Room stays in the Rumpus Room!

FEATURES

Private area
Pop-up bar/grazing station
(additional cost)

IDEAL FOR

Hen's & Buck's parties
Birthday celebrations
Family get-togethers
Reunions
Team events





PARLOUR

CAPACITY: UP TO 500

Need space for a serious crowd – but don't want to compromise on style? Our Parlour is just the place. As the centre of our venue, the Parlour encompasses our long, New York-style bar, and can be hired exclusively (or in conjunction with other event spaces, if you want the entire house to be yours!).



FEATURES

- Private bar
- Cloakroom
- Carpeted entrance
- Media wall
- Microphone & PA
- Plasma TVs
- Projector

IDEAL FOR

- Award nights
- Casual weddings
- Engagement parties
- Birthday parties
- Product launches
- Corporate parties
- Christmas celebrations

ADD-ONS

- DJ
- Photographer
- Photo booths
- Live music
- Entertainment
- Security



PARLOUR

PORCH

CAPACITY: UP TO 100 (COCKTAIL) OR SECTIONS OF 10-40

While technically part of the Parlour, we do also have an elevated space overlooking the main bar, with a number of private booths. This area (which we call the Porch) can be booked out completely or you can just reserve a section of it. It's a great option when you want to get people together for drinks without too much formality.

FEATURES

- Private booths
- Semi-private area (roped off)
- Easy access to the main bar
- Elevated viewing position

IDEAL FOR

- After parties
- Birthday parties
- Christmas parties
- Hen's and Bucks' parties





WHAT'S COOKIN', GOOD LOOKIN'

FROM GRAZING PLATES TO FIVE-COURSE MEALS,
OUR FOOD PACKAGES HAVE YOU COVERED.

CANAPÉ PACKAGES

\$35 PER PERSON

2 FEELING PECKISH
2 SOMETHING MOREISH
1 RAVENOUS

\$50 PER PERSON

3 FEELING PECKISH
3 SOMETHING MOREISH
1 RAVENOUS

\$65 PER PERSON

2 FEELING PECKISH
3 SOMETHING MOREISH
2 RAVENOUS
2 SWEET APPETITE

FEELING PECKISH

CLASSIC

Arancini spinach, straciatella and parmesan cheese (V)

Ham and Manchego croquettes

Oysters, natural with lemon (GF, DF, NF)

Oysters, mango horseradish sorbet, crush pepper olive oil (GF, DF, NF)

Caramelized onion and feta cheese quiche (V)

ASIAN TWIST

Fish cake, chili jam, cucumber and carrot ribbons, roasted peanuts and herbs (Mint, Vietnamese mint, coriander) (GF, DF)

Tofu and wood ear mushrooms rolled rice noodles with fresh herbs, nuoc mam and roasted peanuts (VEG, GF, DF)

Crispy tofu puffs, sweet sriracha soy syrup and lemongrass lime zest confetti (VEG, GF, DF, NF)

Lemongrass pork sausage roll

SOMETHING MOREISH

King fish song, lightly dressed kingfish with zesty nuoc mam, cucumbers and pickled jalapeños (GF, DF, NF)

Salmon and coconut Khmer style ceviche with kaffir lime leaf (DF, NF)

Scallops with cucumber water, prawn head chili oil and crispy lap chong (GF, DF, NF)

Veggies and wood ear mushrooms spring roll, nuoc mam dipping sauce (VEG)

Spicy chicken coconut curry spring roll (DF, NF)

Millionaire eggplant, grain salad with water chestnut, fresh chili, Vietnamese mint and sesame dressing (VEG, GF, DF)

Shaking beef with watercress, fresh tomatoes, vinegared onions and peppery lemon dipping sauce (GF, DF, NF)

Herb loaded poached chicken salad, nuoc mam, crispy shallots and house roasted peanuts (GF, DF)

Nem nuong skewer, grilled sweet pork and peanuts (GF, DF)

Bo La Lop, grilled beef and betel leaf skewer (GF, DF)

RAVENOUS

Grilled, chili, garlic coriander marinated chicken skewers (GF, DF)

Lemongrass and peanut pork vermicelli salad (GF, DF)

Pork belly, crackling, hoisin sauce mirin, soy compress cucumber in a milk bun (DF)

Crispy vegetarian bao bun, sweet chili sauce (VEG)

George classic mini wagyu burger

Fish and chips, tartar sauce

Mushrooms risotto, parmesan flakes, sweet and spicy pepitas (GF, VEGO)

Flash fried calamari dusted with salt, pepper, ginger and all things spice (GF, DF, NF)

SWEET APPETITE

Cheese cake (seasonal)

Chocolate mousse with toppings (GF)

Vietnamese tiramisu (GFO)

Lemon meringue tart

We offer gluten free (GF), vegan (VEG), vegetarian (V), nut free (NF) and dairy free (DF) options. Our goal is ultimately to provide the best experience for as many of our guests as possible and we thank you in advance for your understanding.

SOMETHING SPECIAL

VIETNAMESE CHARCUTERIE BOARD

45

Pork head terrine, Nem chua, Chicken liver parfait ginger kaffir lime butter, Cinnamon pork parfait, pickled carrot and daikon

VIETNAMESE ANTIPASTI BOARD

35

Pickled daikon, pickled carrot, cu kieu pickles, soy compressed cucumber, mustard greens, chargrilled corn, lotus roots (VEG)

CHEESE BOARD

45

Three cheese selection and homemade chutney, sourdough, lavosh (V)

DESSERT BOARD

55

Coconut Marshmallow, macaron, brownie, chocolate mousse tarts, rocky road, lemon meringue tart, chocolate truffles (serves 8-10)
All hand made by our in house pastry chef

FLASH FRIED CALAMARI

65

Dusted with salt, pepper, ginger and all things spice, lemon pepper dipping sauce (serves 10) (GF, DF, NF)

CRISPY TOFU PUFFS

50

Sweet sriracha soy syrup and lemongrass lime zest confetti (serves 10) (VEG, GF, DF, NF)

CA MAU STICKY CHILI CARAMEL CHICKEN WINGS

65

(serves 10) (GF, DF, NF)

XO DUCK RICE PAPER ROLLS

60

With chilli oil (serves 10) (GF, DF, NF)

VEGGIES AND WOOD EAR MUSHROOMS SPRING ROLL

40

Nuoc mam dipping sauce \$40 (serves 10) (VEG, DF, NF)

GRILLED SKEWERS

90

A selection of three types \$90 (serves 8-10) (GF, DF)

DOZEN OYSTERS

60

Natural with lemon (GF, DF, NF)

DOZEN OYSTERS

60

Mango and horseradish sorbet, crushed pepper and olive oil (GF, DF, NF)

PUMPKIN FLATBREAD

18

Napoli sauce, kale, feta cheese, caramelised onion, mozzarella (serves 8) (V, GF)

IBERICO FLATBREAD

21

Saucisson, napoli sauce, fresh mozzarella, sun-dried tomatoes (serves 8) (GF)

THIN-CUT FRIES

12

With pork floss, toasted sesame and spring onions (GF, DF, NF)



PRIVATE DINING MENU

\$75 PER PERSON

OPTION OF EITHER PRE-ORDERING
OR ALTERNATE DROP OF TWO DISHES PER COURSE

STARTER

Tofu and wood ear mushroom
rolled rice noodles with fresh
herbs, nuoc mam and roasted
peanuts (VEG, GF, DF)

Herb loaded poached chicken
salad, nuoc mam, shallots and
house roasted peanuts (GF, DF)

Salmon and coconut khmer style
ceviche with kaffir lime leaf house
made lavosh (DF, NF)

MAIN MEAL

Steak with oyster sauce
& onion glaze

Pepper caramel rockling with
sliced pork belly and pork
crackling (GF, DF, NF)

Saigon vegetable curry with
purple sweet potato and taro
chips (V, GF, DF, NF)

SIDES FOR SHARING

Fluffy desiccated coconut,
lemongrass, mustard seed rice
(V, GF, DF, NF)

Charred cabbage wedge with
Vietnamese mint, coriander
and mint (V, GF, DF, NF)

DESSERT

Toasted coconut ice-cream,
coconut tapioca pudding, fresh
mango and salted tuile (V, NF)

Banana parfait, chocolate
mousse, sesame peanuts and
grilled monkey banana
(V, GF, DF)

My drunk and sticky date
pudding, whisky caramel and
vanilla bean ice-cream (V, NF)

GOOD MORNING, SUNSHINE

\$35 PER PERSON

MINIMUM 25 PAX / UP TO 200-300 PAX

Thinking of having a breakfast function? We've got just the menu for you. Perfect for corporate events, product launches and all that kinda thing, our Breakfast Menu can be tailored to suit your needs.

**ORANGE JUICE, WATER AND
ONE TEA OR COFFEE PER PERSON**

**PASTRIES OF THE DAY SERVED ON BOARDS
BAKED BY OUR PASTRY CHEF**

Carrot and walnut cake

Banana bread

Almond and orange cake (GF)

Scones with cream and jam

ROAMING FOOD

Bircher muesli

Seasonal fruit salad (V, GF)

Smashed avocado, tomato salsa, Yarra feta cheese (V, GFO)

Scramble eggs, crispy bacon (GFO)

Mini ham and cheese sandwich, spicy maple bacon

Zucchini corn fritters, sour cream and salmon (VO, GF)

Mini eggs and bacon buns

Mini chorizo scones

Mini veggie scones (V)





WHAT'S YOUR TIPPLE?

LET'S NOT FORGET THE DRINKS!

WITH OUR BEVERAGE PACKAGES, YOU CAN TAKE YOUR PICK
FROM FINE WINES, BEERS AND EVEN A CHEEKY COCKTAIL...

Beverage packages are available for groups with 10 or more. All guests attending must be on the same package.
Extended hours are available and spirits can be added as part of a tab. Soft drinks and Juice are Included in all packages.

STANDARD PACKAGE

2 HOURS \$40 PER PERSON
3 HOURS \$50 PER PERSON
4 HOURS \$60 PER PERSON

WINE

SPARKLING

NV Casa Canevel DOC Brut, Prosecco
Veneto, Italy

WHITE

2016 March's Very Own, Sauvignon Blanc
Marlborough, NZ*

RED

2016 Habitat Shiraz, NSW

TAP WINES

are included for functions in
the Parlour and the Attic.

Cape Schanck Rose
By T'Gallant, VIC

Cape Schanck Pinot Grigio
By T'Gallant, VIC

St Huberts 'The Stag' Chardonnay, VIC

Squealing Pig Sauvignon Blanc,
Marlborough, NZ

TAP BEERS

Core range: Carlton, Stella, Lumber Yak Cider,
rotational seasonal taps

PREMIUM PACKAGE

2 HOURS \$55 PER PERSON
3 HOURS \$65 PER PERSON
4 HOURS \$75 PER PERSON

WINE

SPARKLING

NV 42 Degrees South 'Premier Cuvee'
Coal River Valley, TAS

WHITE

2016 Cake Wines, Sauvignon Blanc,
Adelaide Hills, SA

2017 Lana, Pinot Grigio
King Valley, VIC

RED

2016 Storm Ridge, Pinot Noir
Yarra Valley, VIC

2016 Hooker, Shiraz
Swan Valley, WA

TAP BEERS

Core range: Carlton, Stella, Lumber Yak Cider,
rotational seasonal taps

DELUXE PACKAGE

2 HOURS \$70 PER PERSON
3 HOURS \$80 PER PERSON
4 HOURS \$90 PER PERSON

WINE

SPARKLING

NV Laurent Perrier 'Brut L-P' Champagne, France

WHITE

2017 Craggy Range 'Te Muna', Sauvignon Blanc,
Martinborough, NZ

2017 Giant Steps, Chardonnay, Yarra Valley, VIC

RED

2017 Glaetzer – Dixon, Pinot Noir, Tamar, TAS
2014 Craiglee 'Ltv' Shiraz, Sunbury, VIC

ROSE

2017 Fighting Gully Road, Rose Beechworth, VIC

TAP BEERS

Core range: Carlton, Stella, Lumber Yak Cider,
rotational seasonal taps

All bottled beers & cider included

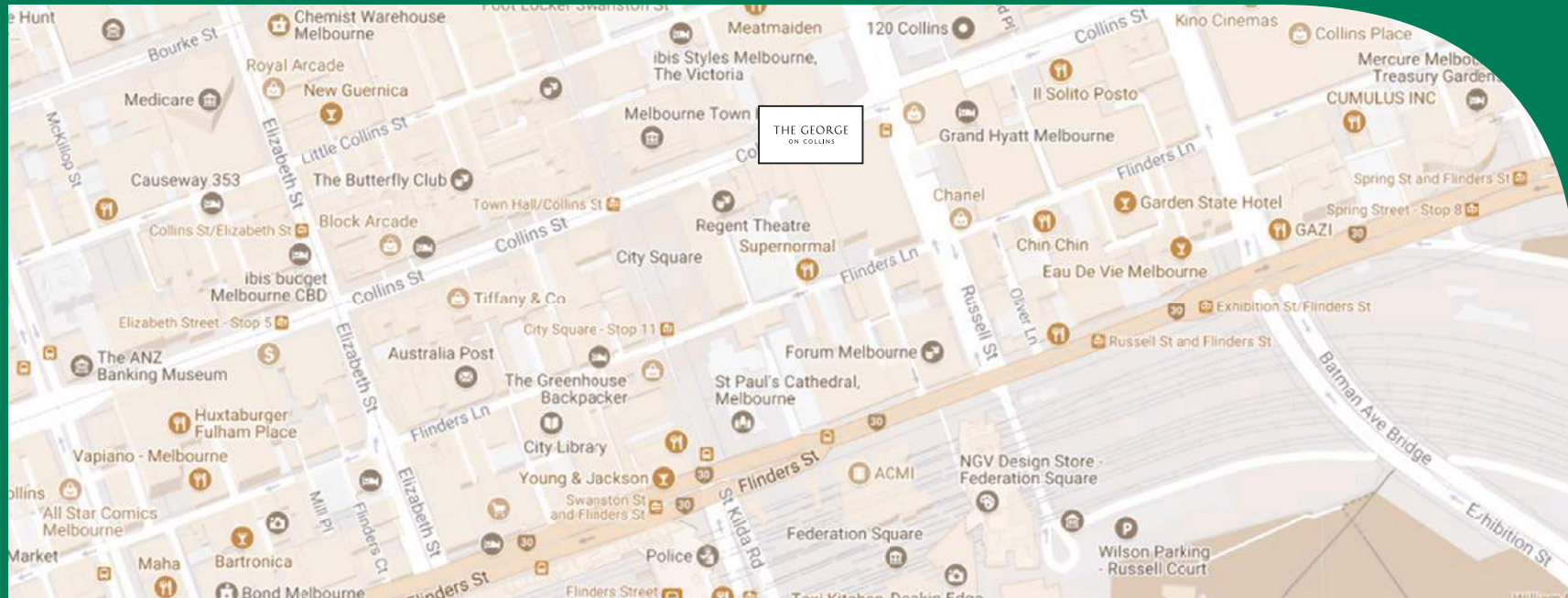
OPTIONAL EXTRAS

Cocktail on arrival \$15 per person
Choice of 2 cocktails:

Cosmopolitan	Margarita	Aperol Spritz
Dark & Stormy	Paloma	

CONTACT US

GEORGE'S BUILDING
162-168 COLLINS ST, MELBOURNE
(03) 9663 7226
EVENTS@THEGEORGEONCOLLINS.COM.AU



PUBLIC TRANSPORT

The George on Collins is centrally located and convenient to get to.

Collins st tram stop 6

3 minute walk

City square & Swanston st stop 11

3 minute walk

Flinders street railway station

6 minute walk

Parliament railway station

11 minute walk

CAR PARKING

Long stay parking is available at the Grand Hyatt Hotel.

The car park is operated by Wilson's car parking and offers 24 hour parking. Access to the car park is gained via Russell st.

Street parking available on Collins st.